

## Cocoa BBQ Sauce

Chef Carrie Wong

- 1 large onion, minced
- 3 clove of garlic, minced
- 1 cup brown sugar
- 1 cup red wine vinegar
- 1 cup catsup
- 3 tablespoons molasses
- 2 tablespoons dry mustard dissolved in 1 tablespoon cold water
- 1/4 cup brute cocoa
- 3 Tablespoons Cocoa Magic for Pork
- 2 tablespoons Worcestershire sauce
- 1 teaspoon kosher salt
- 1 teaspoon black pepper (fresh ground)
- 1/8 teaspoon liquid smoke (no extra!)
- 1 teaspoon Tabasco sauce (more if you like it hot)

Combine all ingredients in a medium, heavy saucepan and bring to a boil while stirring constantly.

Lower heat to a slow simmer and cook for about 1 hour. Stir often to prevent burning. Remove from heat and allow to cool completely. Run through a food processor for extra smooth sauce or use as is. Sauce will keep in the refrigerator, tightly covered for 2-3 weeks. Make about 2 ½ cups.